



SWEET FLAVOUR

lychee panna cotta		270
vanilla • lychee textures • crumble • sorbet		
coco piña	  	270
burnt coconut cream • coconut cake • pineapple caramel compote • coconut sorbet		
strawberry pavlova	   	280
strawberries • sorbet • meringue • vanilla		
profiteroles	   	280
vanilla ice cream • dark chocolate • salted caramel • almond		
chocolate textures	   	290
dark sponge • white ganache • milk chocolate mousse ice cream • crumble		
lemony lemon	    	290
lemon - mint compote • lemon mousse • lemon macaroon lemon - thyme sorbet		

gelato	 	90
black charcoal vanilla • grand marnier prune armagnac • rum raisin • pistachio blueberry cheesecake • red yoghurt espresso • chocolate		

sorbet		90
lemon - thyme • guava - basil • peach mixed berries • tangerine • coconut strawberry • mango		

our in house mixologist recommends the **reserve smartini** to enhance your sweet flavour experience. 320

RESERVE HOT-COLD CONCOCTION

	45°	0°
gingerbread	320	210
espresso • jameson • milk • sweet gingerbread		
chocolate	320	210
espresso • rum • milk • sweet chocolate		
hazelnut	320	210
espresso • rum • milk • sweet hazelnut		
tiramisu	320	210
espresso • vanilla • vodka • milk • sweet tiramisu		
salted caramel	320	210
espresso • baileys • milk • salted caramel		
matcha - hot only	320	210
espresso • rum • matcha green tea • milk vanilla • salted caramel • coconut milk		

TEA

vintage	155
jasmine monkey organic sencha flowering osmanthus	
blend	135
english breakfast decaffeinated ceylon earl grey rooibos	
herbal	145
moroccan mint whole chamomile flowers lemongrass - ginger	

CLASSIC CONCOCTION

espresso	120
double espresso	150
americano	175
cappuccino	175

all prices are subject to 10% service charge and 7% government tax.

